

GWYDR / GLASS

Candidato Blanco Viura <i>Spain</i> <i>Crisp & dry, light & refreshing</i>	175ml 4.30 / 16.50	Mon Roc Syrah/Grenache Rosé <i>Languedoc-Roussillon, France</i> <i>Crisp, refreshing with blackcurrant fruit</i>	175ml 4.30 / 16.50
Pinot Grigio <i>Sicily, Italy</i> <i>Exotic, fresh & clean with a crisp finish</i>	175ml 4.90 / 19.50	Front Row Shiraz/Mourvedre/Viognier <i>Swartland, South Africa</i> <i>Spicy, rich & earthy</i>	175ml 4.30 / 16.50
Touraine Sauvignon Domaine du Haut Perron <i>Loire, France</i> <i>Dry yet generous, with a long crisp finish</i>	175ml 6.00 / 24.00	Mancura Etina Merlot <i>Valle Central, Chile</i> <i>Succulent, soft & fruity</i>	175ml 4.90 / 19.50
Prosecco Costaross <i>Veneto, Italy</i> <i>Soft, easy drinking Prosecco</i>	200ml 7.45	Conde Valdemar Tempranillo <i>Rioja, Spain</i> <i>Smooth young Rioja, bright red fruits & creaminess</i>	175ml 6.00 / 24.00

GWYN / WHITE

Vina Tamaya Viognier Reserva <i>Limari Valley, Chile</i> <i>Peaches, custard apples & a slight touch of limeade.</i> <i>Mineral finish with floral accents & yellow fruits</i>	24.90
Babylon's Peak Chenin Blanc <i>Swartland, South Africa</i> <i>A crisp yet generous Chenin Blanc, with tropical fruit character</i>	23.50
Château du Seuil Graves Blanc <i>Bordeaux, France</i> <i>Fresh, crisp & aromatic with a pale yellow colour.</i> <i>Bouquets of citrus fruits & hints of peaches & apricots</i>	39.00
Mahi Marlborough Sauvignon Blanc <i>Marlborough, New Zeland</i> <i>Plush & broad, bursting with fruit, cleansing acidity</i>	27.50
Zero-G Gruner Veltliner <i>Wagram, Austria</i> <i>Light body, with white pepper & crisp green fruit aromas</i>	26.50
Picpoul de Pinet Beauvignac <i>Languedoc, France</i> <i>Elegant & crisp, mineral palate - ideally suited to seafood</i>	22.90
Villa Antinori Bianco <i>Marchesi Antinori, Toscana IGT, Italy</i> <i>Intense, fresh, medium-bodied palate</i>	27.50
Marchesi Antinori Casasole Orvieto Classicio Amabile <i>Umbria, Italy</i> <i>Refined, elegant, fruity & well balanced with sweet finish</i>	23.90

RHOSLIW / ROSÉ

Nina Pinot Grigio Rosé <i>Veneto, Italy</i> <i>Notes of acacia flowers & light red fruits,</i> <i>with a dry, soft palate</i>	19.50
Conde de Valdemar Rioja Rosado <i>Rioja, Spain.</i> <i>Intense aromas, dry & well balanced lively acidity</i>	22.50
Marqués de Cáceres Rosado <i>Rioja, Spain</i> <i>Clean & vibrant with delicious raspberry</i> <i>& strawberry notes</i>	22.50

COCH / RED

Château Agnel, Minervois <i>Languedoc-Roussillon, France</i> <i>Deliciously full-bodied on the palate, combining elegance with power</i>	25.50
Angelo Montepulciano d'Abruzzo <i>Abruzzi, Italy</i> <i>Soft, rich & spicy</i>	19.90
Babylon's Peak Shiraz/Carignan <i>Swartland, South Africa</i> <i>Mocha & chocolate. Soft & elegant</i>	23.50
Castel Firman Cabernet Sauvignon <i>Trentino, Italy</i> <i>Intense, complex flavours with spicy notes,</i> <i>well balanced & full bodied</i>	22.50
Morande Pionero Pinot Noir Reserva <i>Casablanca, Chile</i> <i>Pure & elegant, light & silky</i>	22.50
Château Tourteau Chollet, Graves <i>Bordeaux, France</i> <i>Powerful & fresh. Velvety & generous, finishes with grace & balance</i>	29.50
Marchesi Antinori Peppoli Chianti Classico <i>Tuscany, Italy</i> <i>Intense & fresh, full of big flavours & vibrant power</i>	33.00
Finca La Colonia Malbec <i>Mendoza, Argentina</i> <i>Sweet & spicy aromas, smooth texture & a harmonious finish</i>	24.00
Allegory Cabernet/Merlot <i>Western Australia</i> <i>The mouthfeel is rich & seamless, long fresh finish</i>	24.50
Masi Bonacosta Valpolicella Classico <i>Veneto, Italy</i> <i>Intense aromas, hints of spices, refreshing & long on the palate</i>	28.00

SPARKLING

Col de' Salici Prosecco di Valdobbiadene Brut <i>Italy,</i> <i>A sophisticated vinous Prosecco, fine bubbles & dry finish</i>	29.90
Mezzacorona Rotari Rosé Metodo Classico <i>Italy, Elegant traditional-method rosé</i>	29.90
Laurent Perrier Brut NV <i>France</i>	49.00